

Stir-Fry Fajita Chicken, Squash, and Corn

Meal Components: Vegetable - Red / Orange, Vegetable - Starchy, Vegetable - Other, Grains, Meat / Meat Alternate

Main Dishes, D-60r

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 gal 2 qt		3 gal	1. Boil water.
Brown rice, long-grain, regular, dry 6 lb		3 qt 3 cups	12 lb	1 gal 3 1/2 qt	2. Place 3 lb brown rice in each steam table pan (12" x 20" x 2 1/2"). 3. Pour water (3 quarts per steam table pan) over brown rice. Stir. Cover pans tightly. 4. Bake: Conventional oven: 350 °F for 40 minutes Convection oven: 325 °F for 40 minutes 5. Remove from oven and let stand covered for 5 minutes.
Granulated garlic		2 tsp		1 Tbsp 1 tsp	6. Sprinkle brown rice with granulated garlic and half of salt-free seasoning, reserving the other half for step 8. Mix well. Fold in cilantro.
Salt-free chili-lime seasoning blend		1/4 cup 2 tsp		1/2 cup 1 1/3 Tbsp	

Canola oil		1 cup		2 cups	7. Heat oil in a roasting pan/square head pan (20 7/8" x 17 3/8" x 7") on top of stove. Sauté onions for 2-3 minutes.
*Fresh onions, diced	2 lb	1 qt 2 1/4 cups	4 lb	3 qt 1/2 cup	
Frozen, cooked fajita chicken strips, thawed	8 lb	2 gal	16 lb	4 gal	8. Add chicken, squash, and remaining salt-free seasoning. Stir-fry over high heat for 10 minutes or until squash is tender.
*Fresh butternut squash, peeled, cubed 1/2"	8 lb	1 gal 2 1/2 qt	16 lb	3 gal 1 qt	
*Fresh red bell peppers, diced 1/2"	2 lb	1 qt 2 cups	4 lb	3 qt	9. Add red peppers, corn, green chilies, tomatoes, black pepper, cumin, and garlic powder. Continue to stir-fry over medium-high heat for no more than 7 minutes to maintain crunchiness of vegetables.
Frozen corn, thawed, drained	4 lb	2 qt 3 cups	8 lb	1 gal 1 1/2 qt	
Canned, diced green chilies	2 lb	1 qt (1 No. 10 can)	4 lb	2 qt (2 No. 10 cans)	
Canned low-sodium diced tomatoes	2 lb 4 oz	1 qt 1/2 cup (1/2 No. 10 can)	4 lb 8 oz	2 qt 1 cup (1 No. 10 can)	
Ground black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	

Garlic powder

1 Tbsp 1 tsp

2 Tbsp 2 tsp

- 10. Reduce heat to low and simmer for 2 minutes.
- 11. Critical Control Point: Hold for hot service at 135 °F or higher.
- 12. Portion 6 fl oz spoodle (¾ cup) stir-fry over No. 8 scoop (½ cup) brown rice.

Notes

Our Story

On the Navajo Indian Reservation in Arizona, Monument Valley High School is part of the Kayenta Unified School District. For the recipe challenge, two student teams worked together to help prepare and sample dishes.

The team ultimately developed Stir-Fry Fajita Chicken, Squash, and Corn. This dish combines the sweet flavor of butternut squash with onions, corn, red peppers, and diced chilies brought together with a blend of spices and diced tomatoes. Stir-Fry Fajita Chicken, Squash, and Corn uses the natural flavors from vegetables and spices to make a savory meal, which can only be matched by the aroma produced when cooking.

Monument Valley High School
Kayenta, Arizona

School Team Members

School Nutrition Professional: Cathy Getz

Chef: Paul Gray (Head Cook, Anasazi Inn)

Community Members: Samantha J. Interpreter, RD, Lieutenant United States Public Health Service RDF-5 and Mike Williams

Students: Kevin B. and Brett B.

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	2 lb 6 oz	4 lb 12 oz
Butternut squash	9 lb 10 oz	19 lb 4 oz
Red bell peppers	2 lb 8 oz	5 lb

Serving	Yield	Volume
3/4 cup (6 fl oz spoodle) stir-fry mixture over 1/2 cup (No. 8 scoop) brown rice provides 1 1/4 oz equivalent meat, 3/8 cup red/orange vegetable, 1/8 cup starchy vegetable, 1/4 cup other vegetable, and 1 oz equivalent grains.	50 Servings: about 25 lb stir-fry about 12 lb brown rice 100 Servings: 6 gallons stir-fry about 3 gallons brown rice	50 Servings: 3 gallons stir-fry about 1 gallon 2 quarts brown rice 100 Servings: about

Nutrients Per Serving					
Calories	396.43	Saturated Fat	1.69 g	Iron	2.37 mg
Protein	19.52 g	Cholesterol	62.31 mg	Calcium	57.97 mg
Carbohydrate	58.87 g	Vitamin A	7346.86 IU	Sodium	574.4 mg
Total Fat	10.01 g	Vitamin C	44.16 mg	Dietary Fiber	7.06 g